Garland®

INSTALLATION & OPERATING INSTRUCTIONS

GAS & ELECTRIC XPRESS GRILLS FOR SONIC

MODEL NUMBERS:
XG36S, XG362S-L, XE36S, XE362S-2L

SONIC America's Drive-In®

* Energy Star only applies to the gas grill model XG36

FOR YOUR SAFETY:
DO NOT STORE OR USE GASOLINE
OR OTHER FLAMMABLE VAPORS OR
LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER
APPLIANCE

WARNING:
IMPROPER INSTALLATION, ADJUSTMENT,
ALTERATION, SERVICE OR MAINTENANCE CAN
CAUSE PROPERTY DAMAGE, INJURY, OR DEATH.
READ THE INSTALLATION,
OPERATING AND MAINTENANCE
INSTRUCTIONS THOROUGHLY
BEFORE INSTALLING OR
SERVICING THIS EQUIPMENT

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.

THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

IN THE COMMONWEALTH OF MASSACHUSETTS THIS PRODUCT MUST BE INSTALLED BY A LICENSED PLUMBER OR GAS FITTER.

For Your Safety:
Post in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.

Users are cautioned that maintenance and repairs must be performed by a Garland authorized service agent using genuine Garland replacement parts. Garland will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents.
For a list of authorized service agents, please refer to the Garland web site at http://www.garland-group.com.
The information contained herein, (including design and parts specifications), may be superseded and is subject to change without notice.

IMPORTANT INFORMATION

WARNING:

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Installation and servicing of this product could expose you to airborne particles of glass wool/ceramic fibers. Inhalation of airborne particles of glass wool/ceramic fibers is known to the State of California to cause cancer. Operation of this product could expose you to carbon monoxide if not adjusted properly. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

PRODUCT INFORMATION

Garland® **Xpress grill**

The Garland Xpress Grill provides a method for efficient two-sided cooking, while accommodating a variety of products. The unit will also serve as a flat grill, and meets all standards for safety, efficiency, and cleanliness.

Standard Features:

- Stainless steel front, top & sides

- 33,000 BTU/Hr input for each twelve-inch section of griddle

- Built in pressure regulator, (one per twelve inch section of griddle), and gas shut-off valve

- 3/4" thick, Carbon steel griddle plate, machine ground, highly polished

- Swivel casters complete with front brakes (4)

- Die cast aluminum electric top heating elements rated 208V or 240V

- Automatic lifting and lowering top heaters

- Towel bar with bun pan lip

- Two, 1.5 gal. (5.68 L), stainless steel grease containers with utensil holders

- Separate programmable controller for each twelve-inch section

- Multi-colored LED indicator lights to identify operational mode

- Cord and plug power supply

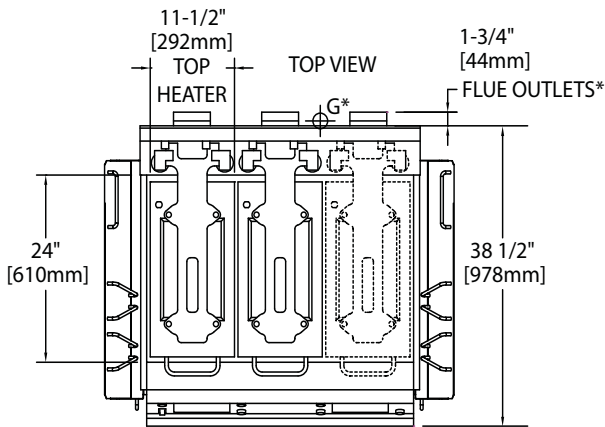- One year limited parts and labor warranty (USA & Canada)

Model XG362S-L

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DIMENSIONS AND SPECIFICATIONS

TOP VIEW

11-1/2" [292mm] TOP HEATER

1-3/4" [44mm] FLUE OUTLETS*

G*

24" [610mm]

38 1/2" [978mm]

GRILL PLATE 24" X 36" [610mm X 914mm]

* GAS MODELS ONLY

47" [1192mm] FLARED BUCKETS

40-3/16" [1021mm] STRAIGHT BUCKETS

TOLERANCE +/- 1/8" [3mm]

FRONT VIEW

12-5/8" [321mm] GAS INLET*

36-1/8" [918mm]

26-3/16" [665mm] GRILL PLATE HEIGHT

61-1/4" [1556mm]

33-7/8" [860mm]

RIGHT SIDE VIEW

11-3/16" [284mm] GAS INLET*

3/4" GAS INLET*

MIN: 6" [152mm] MAX: 9" [229mm]
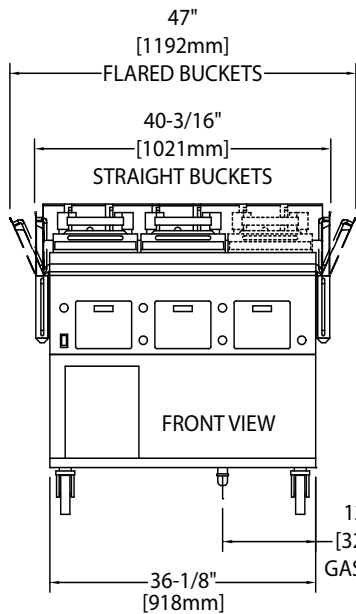
35-5/8" [905mm]
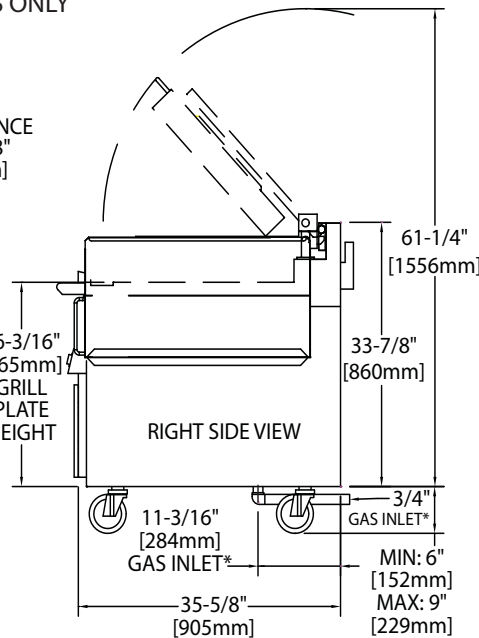
Clearances (all models)			
Entry		**Installation**	
Crated	**Uncrated**	**Sides**	**Rear**
47-1/2" (1207mm)	40-3/4" (1035mm)	6" (152mm)	3" (76mm)

Gas Pressure (XG models)				Total Gas Input (XG models)	
Supply (min.)		**Operating**			
NAT	**PRO**	**NAT**	**PRO**	**BTU/Hr**	**kW**
7.0" WC	7.0" WC	3.5" WC	3.5" WC	99,000	29.1

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications

Gas input ratings shown here are for installations up to 2,000 Ft. (610m) above sea level. Specify altitudes over 2,000 Ft.

Model	Total kW Load	Loading kW/Phase 208/220/240V 3ph				Nominal Amps Per Line											
						208V				**220V**				**240V**			
					TB	**1-Ph**	**3-Phase Delta**			**1-Ph**	**3-Phase Delta**			**1-Ph**	**3-Phase Delta**		
		X-Y	X-Z	Y-Z		L1-L2	X	Y	Z	L1-L2	X	Y	Z	L1-L2	X	Y	Z
XG36S	12.99	4.00	4.99	4.00	1	41.63	37.43	33.30	37.43	39.36	35.38	31.49	35.38	36.08	32.43	28.90	32.43
					2	20.82	–	–	–	19.68	–	–	–	18.04	–	–	–
XG362S-L/R	8.66	2.66	3.33	2.66	1	41.63	24.93	22.14	24.93	39.36	23.57	20.94	23.57	36.08	21.61	19.19	21.61

3-Phase Models	LINE	Total kW Load	Loading kW Per Phase 208/220/240V 3ph			Nominal Amps Per Line								
						208V 3-Phase Delta			**220V 3-Phase Delta**			**240V 3-Phase Delta**		
			X-Y	X-Z	Y-Z	L1 (X)	L2 (Y)	L3 (Z)	L1 (X)	L2 (Y)	L3 (Z)	L1 (X)	L2 (Y)	L3 (Z)
XE36S	TB1	17.30	6.07	5.97	5.27	50.10	47.22	46.80	47.36	44.65	44.24	43.42	40.92	40.56
	TB2	8.30	3.03	2.63	2.63	23.61	23.61	21.93	22.32	22.32	20.73	20.46	20.46	19.00
XE362S-L	TB1	13.12	4.73	4.45	3.93	38.25	36.13	34.94	36.17	34.16	33.03	33.15	31.32	30.28
	TB2	8.30	3.03	2.63	2.63	23.61	23.61	21.93	22.32	22.32	20.73	20.46	20.46	19.00

INTRODUCTION

The Garland Xpress grill, for Sonic provides a method for efficient two-sided cooking, while accommodating a variety of products. The unit will also serve as a flat grill, and meets all of Sonic's standards for safety, efficiency, and cleanliness.

Warranty

This warranty covers defects in material and workmanship under normal use providing that:

a) The equipment has not been accidentally or intentionally damaged, altered or misused.

b) The equipment is properly installed, adjusted, operated and maintained in accordance with national and local codes and in accordance with the installation instructions provided with this product.

c) The warranty serial number affixed to the appliance by Garland has not been defaced, obliterated or removed.

d) An acceptable report for any claim under this warranty is supplied to Garland.

The equipment warranty coverage remains in force for one (1) year (parts and labor) from the date the equipment is put into operation.

The Garland Group agrees to repair or replace, at it's option, any part that proves to be defective in material or workmanship at no charge for the part or normal labor.

We assume no responsibility for installation, adjustments, diagnosis, or normal maintenance such as: lubrication of springs or valves. We exclude failures caused by erratic voltage or gas supplies. We assume no responsibility for travel costs beyond 100 miles round trip, travel other than overland, and overtime costs of repair. We exclude broken glass, paint and porcelain finish, surface rust, gasket material, ceramic material, light bulbs and fuses from normal coverage. We exclude damage or dysfunction caused by fire, flood, and like "Acts of God" that are beyond the control of The Garland Group.

The Garland Group's liability on a claim of warranty shall not exceed the price of the material and/or service, which caused the claim. This warranty is limited and is in lieu of all other warranties, expressed or implied. The Garland Group, our employees, or our agents shall not be held liable for any claims of personal injury or consequential damage or loss. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

Shipping Damage Claim Procedure

Please note that the Garland equipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the equipment.

What to do if the equipment arrives damaged:

1. File a claim immediately regardless of the extent of damage.

2. Be sure to note, "visible loss or damage," on the freight bill or express receipt and have the person making the delivery sign it.

3. Concealed loss or damage: if damage is unnoticed until the equipment is unpacked, notify the freight company immediately, (within 15 days), and file a concealed damage claim.

SAFETY PRECAUTIONS

Always follow these safety precautions when operating the Xpress Grill.

- **THIS GRILL MUST** be operated by persons who have been given adequate training.

- **THIS EQUIPMENT MUST ONLY BE OPERATED UNDER AN APPROVED HOOD SYSTEM.**

- **DO NOT** operate the grill without reading this operation manual.

- **DO NOT** operate the Xpress grill unless all service and access panels are in place and fastened properly.

The Garland Xpress Grill is a semi-automatic cooking appliance. The upper platen is lowered automatically, following the manual, two-handed initiation of the cooking cycle, and the upper platen is raised automatically upon completion of the cooking cycle.

When two sided cooking, the area between the upper platen and the griddle plate should be regarded as a "danger zone." During two sided cooking the operator must not be within this danger zone. When used as a flat grill, then this area is no longer a danger zone, the platens do not move.

For whatever reason, be it cleaning, maintenance, or normal operation, any exposed person must use extreme caution if within this danger zone.

In two side cooking the upper platen remains in the lowered position by nature of its own weight. It is not locked down. It can be raised by lifting up on the handle on the front of the platen.

The Xpress Grill may during its operation emit airborne noise equivalent to a continuous A weighted sound pressure level of 73dB(A).

WARNING: To avoid serious personal injury:

- **DO NOT** attempt to repair or replace any part of the Xpress Grill unless all main power supplies to the grill have been disconnected.

- **USE EXTREME CAUTION** in setting up, operating and cleaning the Xpress Grill to avoid coming in contact with hot grill surfaces or hot grease. Suitable protective clothing should be worn to prevent the risk of burns.

- **DO NOT** clean this appliance with a water jet.

- **DO NOT** apply ICE or COLD WATER to a HOT grill surface.

- NOTE all warning labels and markings affixed to the grill.

WARNING: After turning the master power switch to the START position, the grill will go through initialization. If the upper platens are in the lowered position they will return to their raised upper position. This movement takes approximately 8 seconds.

INSTALLATION

Rating Plate Location

IMPORTANT: Rating plates for this appliance are located in two places: 1) inside back panel on left side, 2) under front control panel on center.

General Information

This equipment must be installed by a competent factory trained, certified, licensed and / or authorized service or installation person.

WARNING: This appliance must be properly grounded.

Prior to installation, the four casters, supplied loose with the grill, must be securely located on the underside of the base. The casters fitted with a brake must be located at the front of the grill.

This appliance should be connected to a potential equalization system. A labeled equipotential bonding point is fitted to the rear of the grill.

It is recommended that this grill be connected to a residual current,, (earth leakage),, device with a tripping current not

exceeding 30mA. The leakage current of this grill will not exceed 5mA.

CAUTION: Prior to installation, check the electrical supply to ensure input voltage and phase match the equipment voltage rating and phase. See data plate located rear left side of grill and lower front panel.

Grill is to be located directly under ventilation system.

Once installed in the grill station underneath the ventilation system, the platens, in their highest position, must not interfere with the lower lip of the ventilation system hood. The raised position of each platen is adjusted by raising or lowering the upper of the two microswitches, (limit switches), in the rear of the grill. The lower microswitch position must not be adjusted.

Grill plate must be level front to back, side to side and diagonally. This leveling must be done with the unit under the hood and in it's normal operational position to prevent warping of the grill plate.

NOTE: Fuses are installed to prevent damage in the event of

INSTALLATION

failure of the upper microswitch.

Installation shall be made with the gas connector that has been supplied loose with the grill. The quick disconnect fitting and gas shut off valve must be installed in the direction indicated on their outer body.

NOTE: When checking gas pressure, be sure that all other equipment on the same gas line is on.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system pressures in excess of ½ PSIG (3.45kPa, 14"WC).

Adequate clearance must be provided for servicing and proper operation.

National Codes Requirements:

The type of gas for which the grill is equipped is stamped on the data plate on the inside rear of the unit and on the lower front panel. Connect a grill stamped for Natural Gas only to Natural Gas.

The installation must conform to the National Fuel Gas Code ANSI Z223.1-1998 or latest edition, NFPA No. 54 – latest edition and National Electrical Code ANSI/NFPA 70-1990 or latest edition and/or local code to assure safe and efficient operation. In Canada, the installation must comply with CSA B149.1 and local codes where applicable

In Canada, electrical connection must comply with applicable sections of the Canadian Electrical Code, C22.1 - 1990, latest edition, "Safety Standard for Installation, Part 1" and C22.2- No. O-M 1982 latest edition , "General Requirements, Part 2".

Gas Connections, and Pipe Sizing:

The size of the gas line is very important. If the line is too small, the gas pressure at the burner manifold will be low. This will cause slow recovery and delayed ignition. The incoming gas pressure line should be a minimum of 1-1/2". All grills require a 3/4" connection.

Before connecting new pipe the pipe must be blown out to dispose of any foreign particles. These particles will cause improper operation.

When using thread compound, use small amounts on male threads only. Use a compound that is not affected by the chemical action of LP gases. Avoid applying compound to the first two threads to prevent clogging of the burner orifices and control valve.

Have the installer check all gas plumbing with a soap solution for leaks. DO NOT USE matches, candles or other ignition sources in checking for leaks.

The grill must be disconnected from the gas supply system

when pressure testing of that system at pressures in excess of 1/2 psi (3.45 kPa).

Check the data plate to determine the proper type of gas before connecting the quick disconnect or piping from the building gas supply.

An incoming gas pressure test nipple is provided on the incoming gas manifold for pressure checks.

Minimum incoming gas pressure for Natural Gas is 6" W.C. Maximum incoming gas pressure for Natural Gas is 13" W.C.

Minimum incoming gas pressure for Propane is 10" W.C. Maximum incoming gas pressure for Propane is 13" W.C.

Burner operating gas pressure can be checked at the outlet side of the gas valve at the pressure test point.

Burner manifold pressure for Natural Gas must be 3.2" W.C.; Burner pressure for Propane must be 3.5" W.C.

To adjust the burner pressure, remove the sealing screw from the pressure test nipple, connect a manometer, remove the sealing cap on the gas valve regulator, turn on the grill, adjust the screw in the regulator to give the correct pressure, turn off the grill, refit the regulator sealing cap, remove the manometer, replace the seal screw in the test nipple and test for gas leaks.

Gas pressures should be checked by the local Gas Company or an authorized service agency only.

Test all piping and connections for gas leaks. A rich soap solution should be used for this purpose. Never use a flame.

Accessory Kit – Main Gas Inlet:

(Accessory kit part numbers 4524785 or 4525509 and also includes electrical supply lines, see next section).

Each griddle is supplied with an extended rear gas manifold kit., with the following parts.

DESCRIPTION	PART DRAWING	QTY.
3/4"x 3/4" 90 Degree Elbow		1
Nipple Assembly		1
Manifold Support Bracket		1
8-32x0.375" PH PAN HD T/C (self-tapping screws)		4

Installation of Kit:

1. Install the nipple assembly in the reduction elbow (3/4" NPT) connected to the manifold. (Figure A)

Figure A

2. Install the manifold support bracket over the nipple and leave the two screws loose. (Figure B)
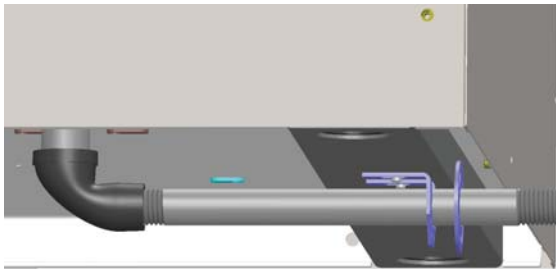
Figure B

3. Adjust the manifold support bracket flush with the rear gas support bracket. (Figure C)
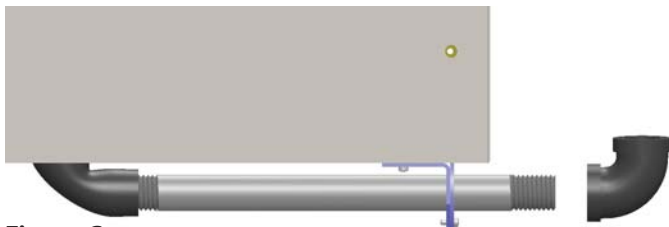
Figure C

4. Tighten the two loose screws of the manifold support bracket onto the frame U-channel.

5. Lock the two brackets together using two screws. (Figure C)

6. ¾" 90 degree elbow is supplied, to be installed if required.

Accessory Kit – Electrical Supply Lines:

The accessory kit also contains electric power cord and plug and has a stain relief suited for each unit. See Plug Configuration in SPECIFICATIONS and Photo D

Installation of Cord And Plug With Strain Relief:

1. Remove the left grease bucket support attached by two metal screws and the stainless steel left side body panel attached by five metal screws.

2. Remove the cord & plug and strain relief assembly from the accessory kit. Refer to photo D.

Photo D

3. Remove the locknut from at the end of the cord. Refer to photo E.

Photo E

4. Insert loose wires and strain relief cord end through the hole at the bottom of the unit Refer to photo F and secure with locknut. Refer to photo E.
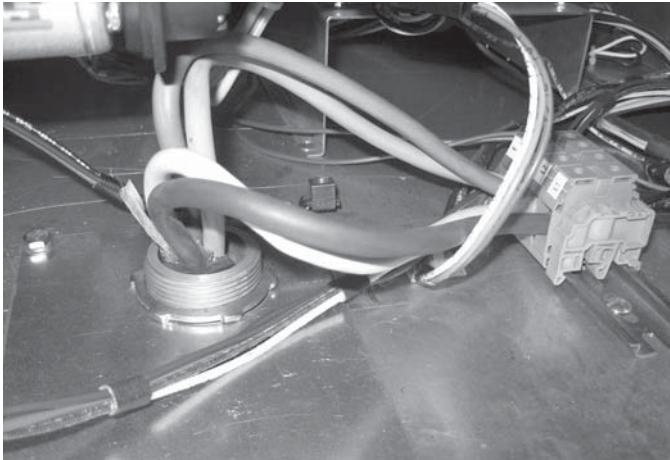
INSTALLATION continued

Photo F

5. Attached wire ends to terminal block as shown in next section and referenced in wiring diagrams at back of this manual.

6. Reinstall the side panel and grease bucket support with metal screws. The external electrical connection should appear as in photo G.
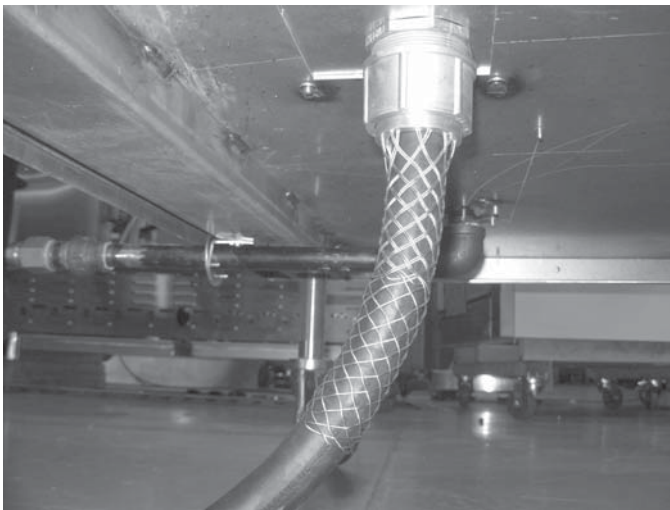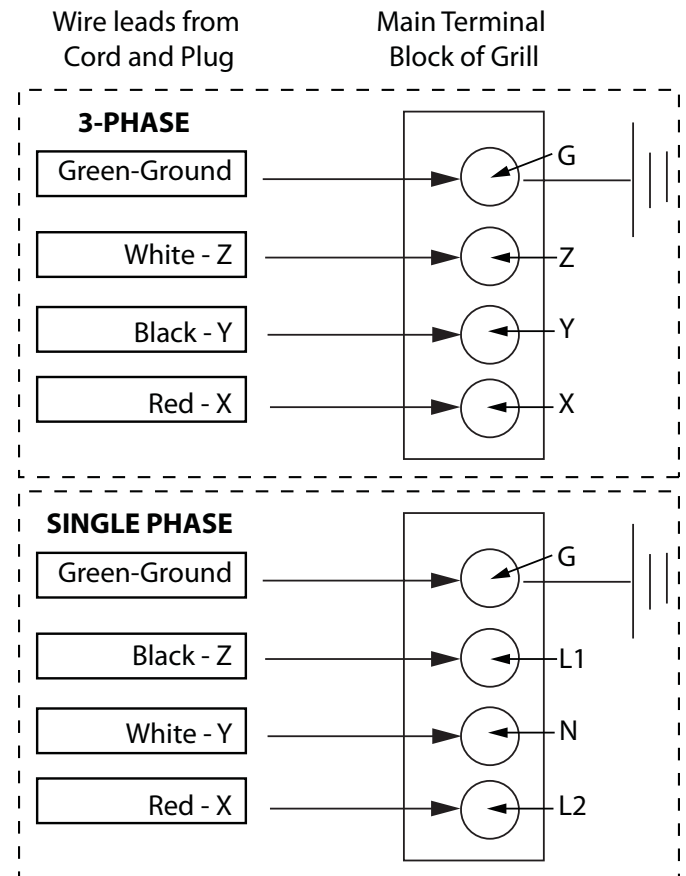

Photo G

Electrical Connection
Terminal Block Connection

All electrically operated appliances must be electrically grounded in accordance with local codes; or in the absence of local codes, with the latest edition of National Wiring Regulations. A wiring diagram is located behind the rear panel of the grill. For proper voltages, see rating plate in the circuit breaker box, or on the right-rear frame upright.

Note: see diagram below for connections to terminal block.

Wire leads from Cord and Plug — Main Terminal Block of Grill

3-PHASE

Green-Ground	→	G
White - Z	→	Z
Black - Y	→	Y
Red - X	→	X

SINGLE PHASE

Green-Ground	→	G
Black - Z	→	L1
White - Y	→	N
Red - X	→	L2

Grease Bucket:

The griddle is supplied with two stainless steel side grease buckets that must be installed before the unit is used. Each bucket slides into position along stainless steel supports.

Appliances Equipped with Casters:

1. The installation shall be made with a connector that complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69 or latest edition, addenda Z21.69a-1989, and a quick-disconnect device that complies with the Standard for Quick Disconnects for Use with Gas Fuel. ANSI Z21.41 or latest edition.

2. The front casters on the appliance are equipped with brakes to limit the movement of the appliance without placing any strain on the connector or quick-disconnect device or its associated piping.

3. Please be aware; required restraint is attached to a bracket (which is located on the rear caster closest to the gas connection), and if disconnection of the restraint is necessary; be sure to reconnect the device after the appliance has been returned to its original position

INSTALLATION continued

Appliances Equipped with Casters:

1. The installation shall be made with a connector that complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69 or latest edition, addenda Z21.69a-1989, and a quick-disconnect device that complies with the Standard for Quick Disconnects for Use with Gas Fuel. ANSI Z21.41 or latest edition.

2. The front casters on the appliance are equipped with brakes to limit the movement of the appliance without placing any strain on the connector or quick-disconnect device or its associated piping.

3. Please be aware; required restraint is attached to a bracket (which is located on the rear caster closest to the gas connection), and if disconnection of the restraint is necessary; be sure to reconnect the device after the appliance has been returned to its original position.

Swivel Caster Installation

Prior to installation, the four casters, supplied loose with the grill, must be securely located on the underside of the base. The casters fitted with a brake must be located at the front of the grill.

1. Carefully remove the top and side packaging leaving the grill on shipping pallet.

DO NOT REMOVE THE TIES SECURING THE PLATEN ARMS TO THE GRILL TOWEL BAR.

2. Raise the grill vertically off the pallet to a comfortable working height and install the casters. DO NOT TIP THE GRILL ON ITS BACK OR SIDE. If a truck lift is used, be careful when inserting the lifting arms under the grill as the gas inlet elbow is protruding in the center of the base.

WARNING - GRILL WEIGHT IS APPROXIMATELY 800 LBS – USE CAUTION

3. Install the casters as shown below. The two casters with brakes go on the front, and the two without on the rear.

WITH BRAKE

WITHOUT BRAKE
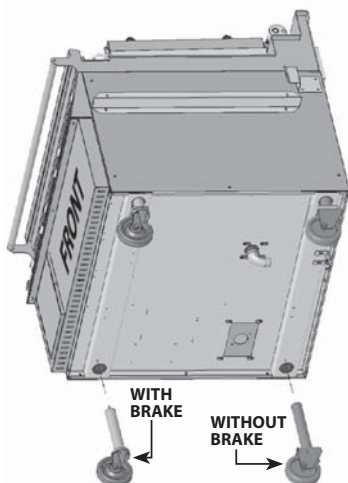
NOTE: CASTERS MUST BE THREADED INTO GRILL BASE LEAVING APPROXIMATELY ONE INCH OF EXPOSED THREAD. THIS IS THE STARTING POINT FOR LEVELLING THE GRILL AFTER IT IS IN POSITION.

Ventilation and Clearance:

One of the most important considerations for efficient grill operation is proper ventilation and air supply. Insure the grill is installed so the products of combustion are removed efficiently and the ventilation system does not produce drafts that interfere with proper burner operation.

Proper operation of exhaust fans (speed, rotation and adjustment) is essential. In addition to the exhaust system the make-up air system, (HVAC), for the kitchen is the air supply for the combustion air for the burners. Proper incoming air is essential for all gas operated equipment. Poor incoming make-up will cause inefficient burner operation, delayed ignition and possible burner failure.
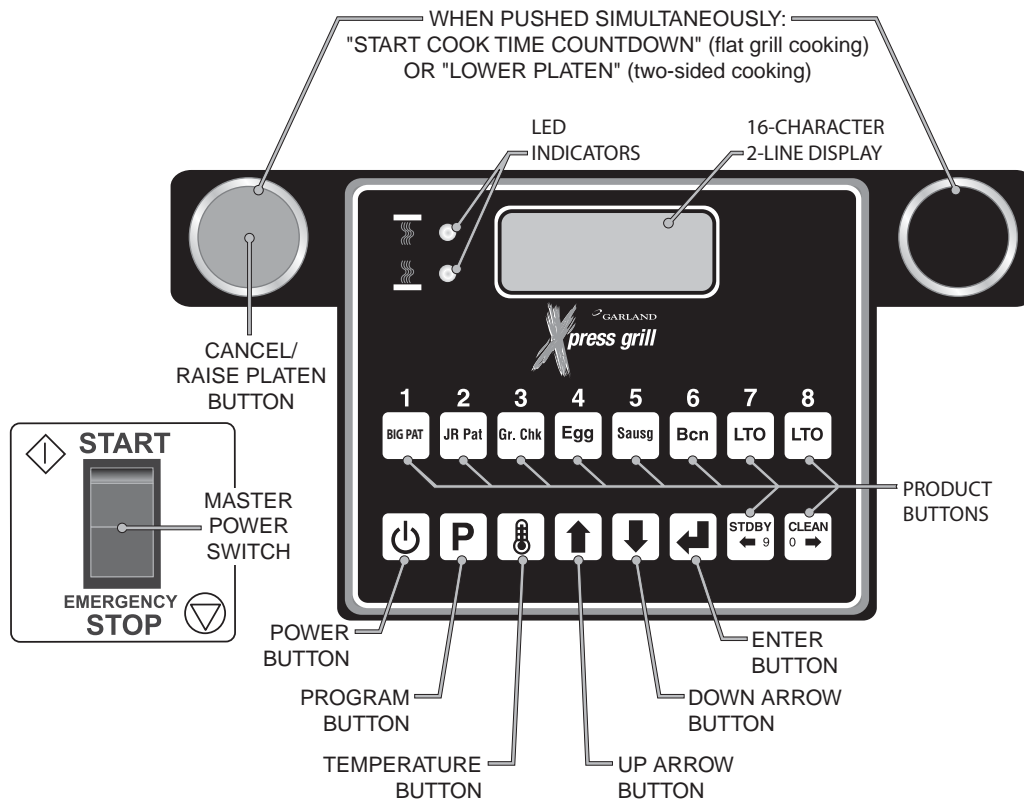
Any ventilation system will break down if improperly maintained. The duct system, the hood, and the filters must be cleaned on a regular basis and kept grease free.

The room containing the grill is required to have a permanent air vent. The minimum effective area of the vent shall be 0.7 in.^{2} per kW. Air vents shall be of such a size to compensate for the effects of any extract fan in the premises.

Changing to a different type of gas

Changing from one gas type to another must only be done by a Qualified Gas Engineer and according to local regulations.

GRILL CONTROLS

WHEN PUSHED SIMULTANEOUSLY:
"START COOK TIME COUNTDOWN" (flat grill cooking)
OR "LOWER PLATEN" (two-sided cooking)

LED INDICATORS

16-CHARACTER 2-LINE DISPLAY

GARLAND
Xpress grill

CANCEL/ RAISE PLATEN BUTTON

START

MASTER POWER SWITCH

EMERGENCY STOP

1 BIG PAT 2 JR Pat 3 Gr. Chk 4 Egg 5 Sausg 6 Bcn 7 LTO 8 LTO

PRODUCT BUTTONS

STDBY 9   CLEAN 0

POWER BUTTON

PROGRAM BUTTON

TEMPERATURE BUTTON

UP ARROW BUTTON

DOWN ARROW BUTTON

ENTER BUTTON

Master Power Switch:

Controls power to the grill and must be turned "ON" to start operation. The controller display will be active when the switch is "ON".

LED Indicators:

There are two, (2), indicator lights, indicating the temperature status of each control's heat zones; one, (1), on the upper platen, (top light), and one, (1), on the grill surface. Each light can display three, (3), different colors, indicating temperature status for the corresponding zone.

Red: The zone is too hot, (more than 79°F/45°C over the set temperature), or heat zone failure.

Amber: The zone is calling for heat.

Green: The zone is at or above the set temperature.

Display:

The controller display will contain information relevant to each operation in both cook and program modes.

Product Buttons (0-9):

Buttons 0-9 can be assigned to product items. Buttons 9 and 0 are used to move the cursor left or right when creating or modifying product names in "PROD NAME LIB" program mode.

Power Button:

After the main power switch is turned on, this button will put the control into cook mode. If pressed again, the control will go back to displaying "OFF."

Program Button:

The primary function is to access Programming and Calibration of the grill. Push and hold for five (5) seconds. Display will ask for the code. After entering code, five programming features will be accessible "MENU ITEMS," "SYSTEM INFO," "SYSTEM SETUP," "SERVICE MODE," and "PRODUCT NAME LIB."

GRILL CONTROLS continued

Temperature Button:

In the Cook mode, each time the button is pressed the current temperature for one zone is displayed. The grill temperature is displayed first followed by the platen temperature. After five (5) seconds, the display will return to the menu item selected.

Up/Down Arrow Buttons; 2 Functions:

1. In the cook mode, the Up/Down Arrow Buttons will cycle through the different menu items.

2. In the program mode, the Up/Down Arrow Buttons will change the value of the current setting.

Enter Button:

Function is to accept programming steps.

Cancel/Raise Platen Button, (Green):

During the cooking cycle, pressing this button will cancel the cooking timer and return the grill to the "IDLE" mode. This button will also bring the grill out of STANDBY.

Black Button:

When both Black and Green "CANCEL/RAISE" buttons are pressed simultaneously, the upper platen will lower to the griddle surface.

Main Pre-Programed Product Items

| Abbrev	Cook Time	Upper Platen	Upper Temp	Grill Temp	Gap	Key Assingment
BIG PAT	2:00	YES	425°F	350°F	0.420	1
JR Pat	1:10	YES	425°F	350°F	0.300	2
Gr. Chk.	1:45	YES	425°F	350°F	0.460	3
Sausg	1:30	YES	425°F	350°F	0.320	4
Egg	:50	YES	425°F	350°F	0.310	5
Bcn	1:15	YES	425°F	350°F	0.100	6
LTO	1:20	YES	425°F	350°F	0.320	7
LTO	1:20	YES	425°F	350°F	0.320	8
STDBY	N/A	YES	425°F	350°F	0.400	9
CLEAN	N/A	YES	220°F	220°F	0.250	10

OPERATION

Installing Release Material:

A release material sheet must be replaced when:

• Product sticks to release material.

• Carbon build-up ruins taste or appearance.

• Tearing occurs in the sheet's cooking area.

• Release material coating is worn off sheet.

Slide release material rod through hemmed end of the release material sheet.

Hook release material rod on brackets located at the rear of the upper plate
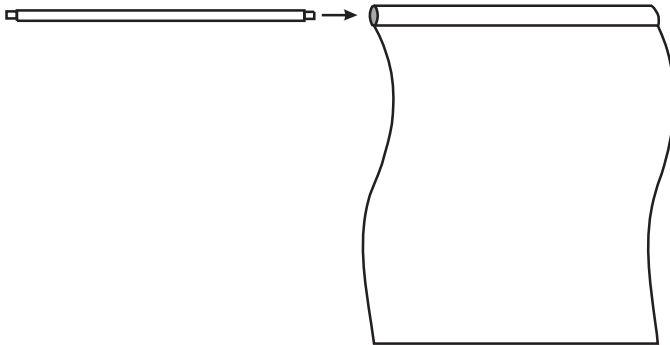
Holding the bottom of the release material sheet in place, gently pull the sheet toward the front of the platen.

UPPER PLATEN (side view)

RELEASE MATERIAL HOOK

RELEASE MATERIAL ROD

RELEASE MATERIAL SHEET

REAR OF GRILL
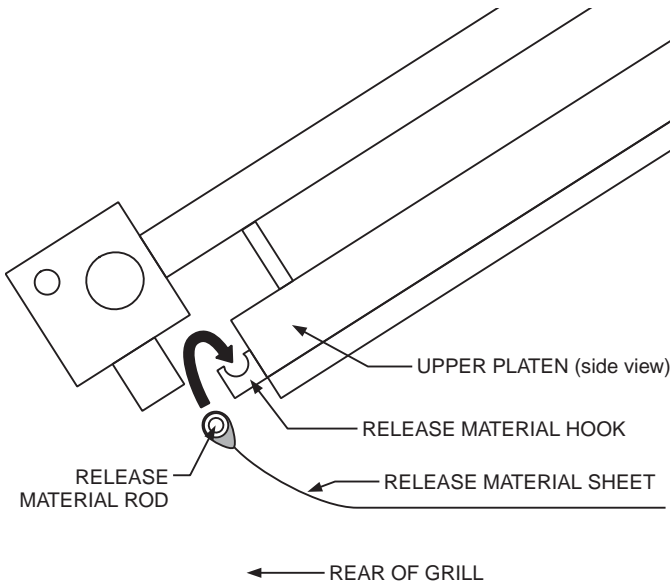
Thread the front edge of the release material sheet behind the release material bar on the front of the platen, then around the top and down over the front of the bar as shown.

Place locking clips over release material sheet and press into place over release material bar.

Check alignment and tightness of release material against upper platen.

RELEASE MATERIAL BAR

RELEASE MATERIAL LOCKING CLIP (1)

RELEASE MATERIAL

UPPER PLATEN (side view)

FRONT OF GRILL
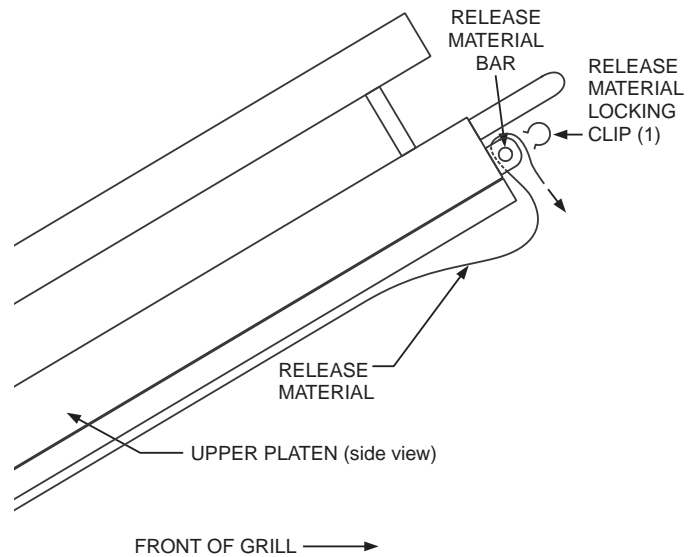
NOTE: Make sure release material fits smoothly over upper platen. Installing release material sheets too tight may cause premature failure of the sheet.

Release sheets are reversible and should be flipped over and reattached on a daily basis. For instructions on cleaning release sheets, see Step 17., under Daily Cleaning in Cleaning and Maintenance section

Lighting Instructions:

1. Ensure that the flexible gas hose is connected to the grill and the power cord is plugged into the receptacles.

2. Turn the main power switch ON and allow the controls to go through the power-up self-check. Once the control panel displays the word "OFF" the unit is ready to begin the heating process.

3. Press ⏻. The control will automatically initiate the heating cycle. The burner will ignite and heat until the temperature specified by the menu item has been obtained.

If ignition of the burner does not occur on the first trial, the bottom indicator light will flash amber. If the burner(s) do not light within four trials for ignition, the control will display a flashing warning, "IGNITION ERROR." The flashing amber light will turn to solid red and an audible alarm will sound. If this occurs, turn the main power switch off, wait 5 minutes, and then repeat steps 2 and 3.
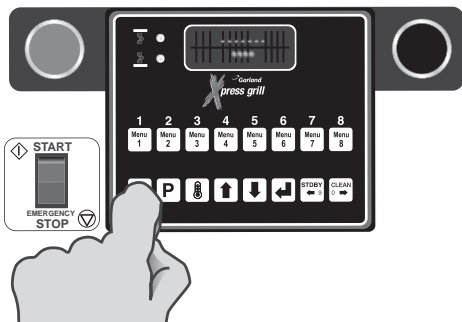
OPERATION continued
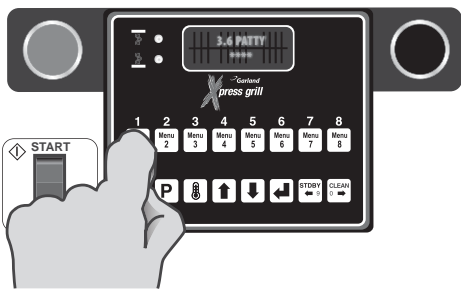
Simplified Cook Cycle Instructions:
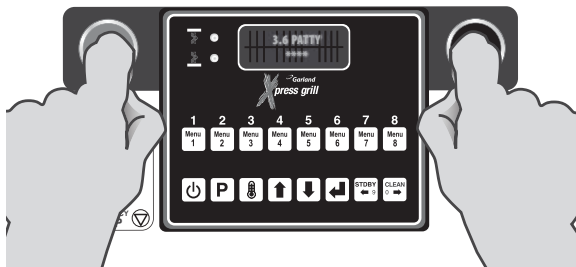
1. Press button to turn on mainpower to grill.
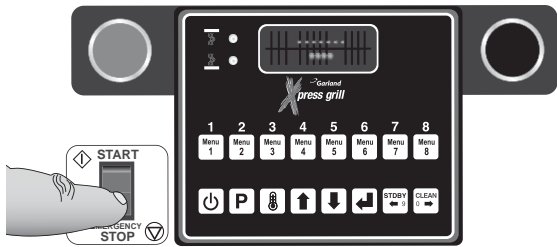
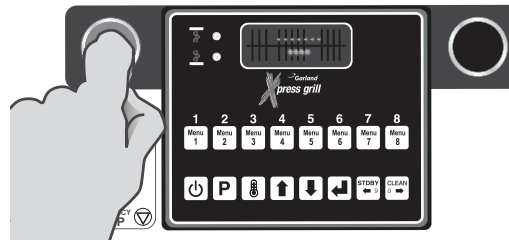
2. Press ⏻ to turn zone power on.

3. Load product on grill surface and select the corresponding product key.

4. Press both green and black buttons to lower clam and begin cooking product.

5. Press green button to cancel any time during cook cycle.

To Cook in Two-Sided Mode:

1. To start a cook cycle select a product recipe by using the product keys (1 through 9) or by using the UP/DOWN keys ⬆ or ⬇ to select a product recipe.

   The display alternately blinks the recipe and the word SELECTED 2 times then the recipe displays continuously.

2. The controller regulates the platen and grill temperatures to the set temperatures of the product selected and reads "TOO COOL" or "TOO HOT" with "MENU ITEM", until the grill attains the set temperature range for the item.

NOTE: If the display reads either "TOO COOL" or "TOO HOT" the upper platen will not lower and initiate a cooking sequence.

3 After loading the product onto the grill, press the green CANCEL/RAISE PLATEN BUTTON and BLACK button simultaneously. A cook cycle starts and the upper platen lowers if the product selected is clamshell recipe.

4 To cancel a cook cycle at anytime press the green CANCEL/RAISE PLATEN BUTTON and the upper platen will rise if the product recipe selected is clamshell recipe.

5. During a cook cycle, the display shows the product recipe name in the first line and the remaining cook time count down in the second line.

6 When the cook timer reaches one, (1), second remaining a pre-time-out alarm sounds alerting the operator.

7 When the cooking time has been completed the platen raises automatically. On the controller the "PRODUCT NAME" and the word "REMOVE" will be displayed and an audible alert will sound.

8. Pressing the green CANCEL/RAISE PLATEN BUTTON stops the audible alert and the unit will revert back to IDLE mode.

OPERATION continued

To Cook in Flat Grill Mode:

1. To start a cook cycle select a product recipe by using the product keys (1 through 9) or by using the UP/DOWN keys ⬆ or ⬇ to select a product recipe.

   The display alternately blinks the recipe and the word SELECTED 2 times then the recipe will be displayed continuously.

2. The controller regulates the grill temperature to the set temperature of the product selected and reads "TOO COOL" or "TOO HOT" with "MENU ITEM", until the grill attains the set temperature range for the item.

NOTE: If the display reads either "TOO COOL" or "TOO HOT" it will not initiate a cooking sequence.

3. After loading the product onto the grill, press the green CANCEL/RAISE PLATEN BUTTON and BLACK button simultaneously. That will start a cook cycle if the product selected is clamshell recipe.

4. To cancel a cook cycle at anytime the press the green CANCEL/RAISE PLATEN BUTTON .

5. During a cook cycle, the display shows the product recipe name in the first line and the remaining cook time count down in the second line.

6. The display shows the "SEAR" or "FLIP" alarm message with flashing in the second line if the current cooking product is flat recipe and the sear time or flip time is not zero.

7. A cook alarm sounds with a repeating beep pattern. Pressing the black RAISE button acknowledges the "SEAR" or "FLIP" alarm message if the alarm field in system setup is set to MANUAL.

8. The "SEAR" or "FLIP" alarm message stops after 5 seconds if the alarm field in system setup is set to AUTO.

9. When a cook is complete, the display shows the product recipe name in the first line and a flashing "REMOVE" message in the second line. A repeating beeping alarm also sounds.

10. Pressing the black RAISE button cancels the cook done alarm.

11. The unit revertes back to IDLE mode.

Enter Standby Mode:

Stand by mode is used during slow periods to conserve energy with out a complete shut down of the unit. When cooking temperatures are again required, pre-heat cook temperature/time is reduced. Stand by mode temperatures can be adjusted, see the PROGRAMING section.

1. Select Standby Mode by pressing ⬆ or ⬇ until "STANDBY" is displayed.

2. Press the GREEN ('CANCEL/RAISE') and the BLACK buttons at the same time. As soon as the upper platen moves down, the display will read "STANDBY MODE." (Note: The first time Standby Mode is entered, the display prompts the operator to press ENTER after pressing the GREEN and BLACK buttons.)

Exit Standby Mode:

1. Press the GREEN ('CANCEL/RAISE') button. The upper platen will raise and the display will read "CANCEL" with an audible alarm.

To Display the Current Temperatures:

1. Press the 🔡 button and repeat for each zone to be displayed...

   1st press - LOWER GRILL ZONE
   2nd press - UPPER PLATEN

   NOTE: The temperatures may be displayed at any time, including during a cooking cycle.

To View Settings for a Menu Item:

1. Enter Programming; Menu Items, (see Programming)

2. Press ⏎ to enter "PROGRAMMING MODE MENU ITEMS"

3. Use ⬆ and ⬇ to choose the desired Menu Item.

4. Press ⏎ to scroll through settings for the chosen item.

To Clean the Grill:

1. To start a CLEAN MODE select the clean mode recipe by pressing product key 10 or by using the UP/DOWN keys ⬆ or ⬇ to select the clean mode recipe.

2. The controller regulates the platen and grill temperatures to the set temperatures of the clean mode recipe. The display shows the message "CLEAN MODE" in the first line and the actual grill temperature in the second line.

OPERATION continued

3. Press the ENTER key ⏎ to initiate the clean mode.

4. The display SHOWS the message "READY TO CLEAN" with flashing in the second line when the actual temperature is reached (or greater than the set temperatures of clean mode recipe (default 250 F for both the platen and grill)). A 5 second repeating beep pattern is sounded.

5. Press the ENTER key ⏎ again, the heater's control for the platen and grill are turned off and the display shows the message "CLEANING" with flashing in the second line.

6. Press the ENTER key again to exit the CLEAN MODE. The display shows the message "STANDBY" in the first line. The control transitions to "STANDBY MODE" and preheats to idle condition.

PLATEN SET:

This function allows the platen to be moved up or down once it is parallel to the grill surface. Values range from –160 to +160.

EXTENDED TIME:

This option will add 6, 4 and 2 seconds to the time of the next three cooks respectively if the grill has had no activity for 5 minutes. Provided the temperature is not 25°F above set temperature for either the grill or the platen.

INSTANT ON TIME:

This can be set in the range of 00:00 to 00:40. Instant on will turn on the heat zone(s) as soon as a cook cycle starts.

START DELAY:

This number is how long the operator must hold the GREEN ('CANCEL/RAISE') and BLACK buttons to start a cooking cycle for 2-sided recipes only. There will be one beep when the cook is started and another beep when the START DELAY time is reached. If the GREEN ('CANCEL/RAISE') and BLACK buttons are released before that time the cook will be canceled. If Yes is toggled press enter to allow the user to pick from 1 to 5 seconds in 0.5 second increments using 🔼 and 🔽.

CLEANING AND MAINTENANCE

Cleaning During Operation:

1. After each product load is removed, Use a grill scraper to scrape grease on lower grill plate from front to back only. Do not scrape left to right across the lower grill plate with the grill scraper.

2. Use a grill squeegee to clean release material sheet on upper platen in a downward motion. Do not press hard against the release material sheet to prevent scratching or tearing.

3. Push the grease to the rear of the grill, or pull it to the front trough. Then, squeegee the grease into the buckets on either side. Do not use the scraper for this step.

4. Use a clean, damp cloth to clean back splash and bullnose areas as needed during operation.

Note: To increase life of release material sheets, wipe them down with a folded clean, damp cloth at least four times during each hour of operation.

Daily Cleaning:

Warning: The upper platen surface and edges are very hot! To prevent burn injuries, use extreme caution when wiping down release sheets and platen edges.
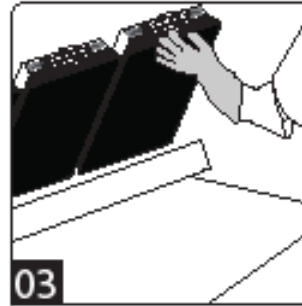

High-Temperature Grill Cleaner   Grill Cleaning Pad & Handle   Heat-Resistant Gloves   Clean, Sanitizer-Soaked Grill Cloths   Grill Squeegee   Grill Scraper
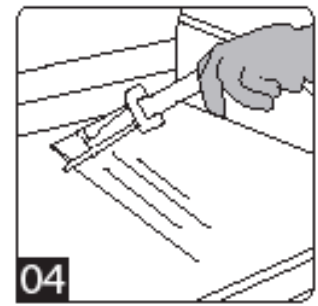
CLEANING AND MAINTENANCE continued

01

- Select Clean Mode. When Clean Mode has been reached, the LED indicators will turn GREEN

02

- Wipe the Release Material sheets with a clean, sanitizer-soaked grill cloth.

03

- Remove the locking clips, bars, and release sheets. Wash, rinse, and set aside to dry.
- Set release sheets aside on a flat surface.

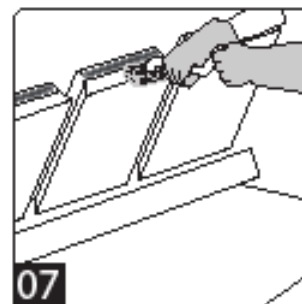**04**

- Scrape the lower grill surface with the scraper.
- Use the grill squeegee to push residual grease into trough.
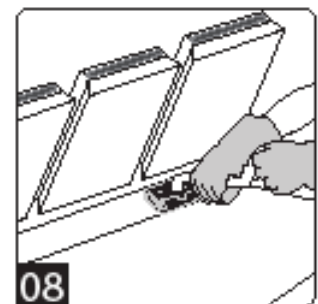- Wash and rinse the squeegee and scraper
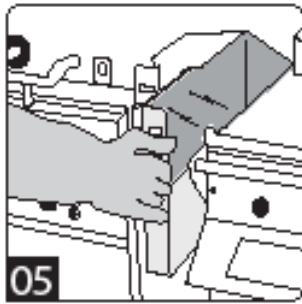
05

- Remove the grease trough from each side. Empty and replace.
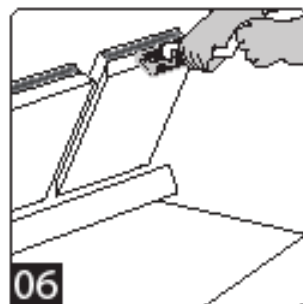
06

- Apply the grill cleaner to front side of platens starting from right platen to left platen.
- DO NOT SCRUB

07

- Apply the grill cleaner to platen surfaces starting from right platen to left platen.
- DO NOT SCRUB

08

- Apply the grill cleaner to back side of platens from right platen to left platen.
- DO NOT SCRUB
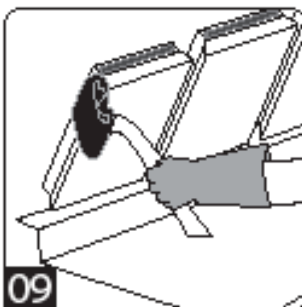
09

- Apply the grill cleaner to outer edges of right and left platens.
- DO NOT SCRUB
- Press green & black buttons to lower the center platen.
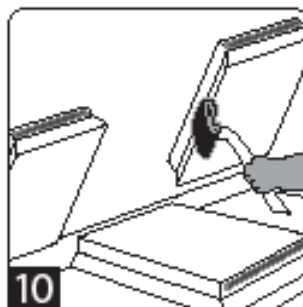
10

- Apply grill cleaner to inner edges of the right and left platens, and the edges of the center platen.
- DO NOT SCRUB
- Press green button to raise center platen.
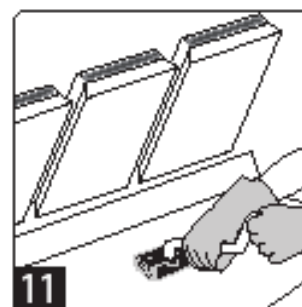
11

- Apply grill cleaner to bottom grill surface.
- Spread the cleaner over the entire lower grill surface from front to back using even strokes.
- DO NOT SCRUB
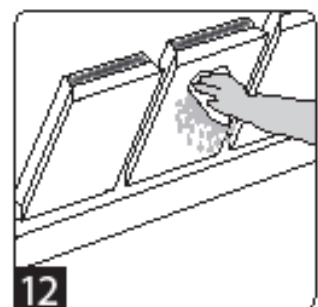
12

- Rinse platen surfaces with a clean, sanitizer-soaked grill cloth, starting from right to left platens.
- Press green & black buttons to lower the center platen.

CLEANING AND MAINTENANCE continued

13
- Rinse the edges of all three platens.
- Press green button to raise center platen.

14
- Pour a small amount of lukewarm water on a clean, sanitizer-soaked grill cloth over the bottom grill surface and wipe off residue.
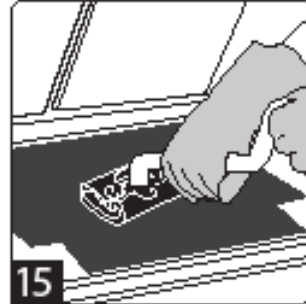
15
- Place upper platen release material sheets flat on the lower grill surface.
- Gently clean both sides of the release material sheets with the grill cleaning pad.
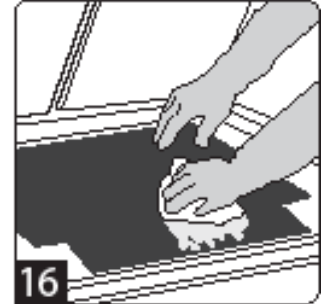
16
- Rinse both sides of the release material sheets with a clean, sanitizer-soaked grill cloth.
- Reinstall the release material sheets. Secure in place with bars and clips.
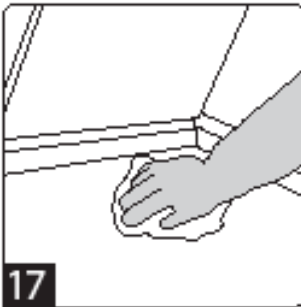
17
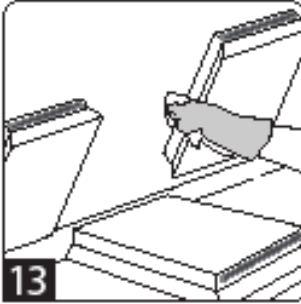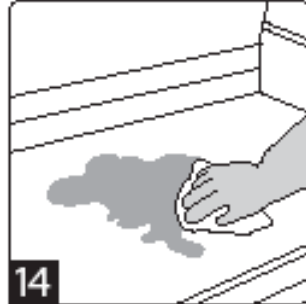- Wipe lower grill with a clean,sanitizer-soaked grill cloth. Repeat until no visible soil remains.
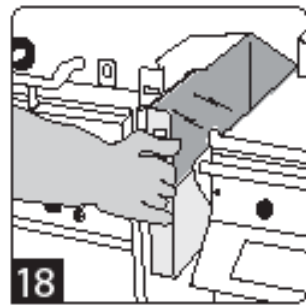
18
- Empty, wash, rinse, and replace the grease troughs.
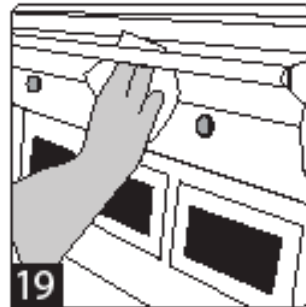
19
- Wipe remaining grill surfaces with a clean, sanitizer-soaked grill cloth.
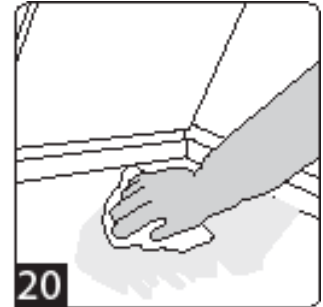
20
- Apply a thin coat of fresh shortening to the lower grill surface only.

PLATEN ZEROING

Turn Master power switch "ON", wait for controllers to display "OFF".

Note: Release sheets should not be installed during this procedure.

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ⏎ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ⬆ two, (2) times in succession to display "PROGRAMMING MODE SYSTEM SETUP."

5. Press ⏎ six, (6) times. "PLATEN SET +/- XX" is displayed. (XX=numbers that will vary from grill to grill.)

6. Allow time for grill to heat and turn ready. Press both the Cancel (Green) and Standby (Black) buttons simultaneously to lower the upper platen. Press the

PLATEN ZEROING

Cancel (Green) button to raise the platen. Now, press both the Cancel (Green) and (Black) Buttons to re-lower the platen.

7. Remove platen adjuster caps from all four adjustment points on each platen. Remove the four locking caps from the adjustment points.

8. Using the adjusting tool lower platen until adjusting tool touches the arm assembly.

9. With gapping tool, adjust right rear of platen until the gapping tool fits snugly between the upper platen and grill surface.

10. Move next to the left front adjuster and raise the platen until the gapping tool fits snugly between the upper platen and grill surface.

11. Next go to the left rear adjuster and raise the platen until the gapping tool fits snugly between the upper platen and grill surface.

12. Move next to the right front adjustment and raise the platen until the gapping tool fits snugly between the upper platen and grill surface.

13. Repeat steps 9-12 one or more times until gapping tool fits snugly between the upper platen and grill surface at all four adjustment points without further adjustment. (See diagram below.)

14. Replace the platen adjuster locking caps "hollow side down" and tighten snugly. Replace platen adjuster caps.

15. Repeat steps 9-14 for each platen.

ACCESSORIES
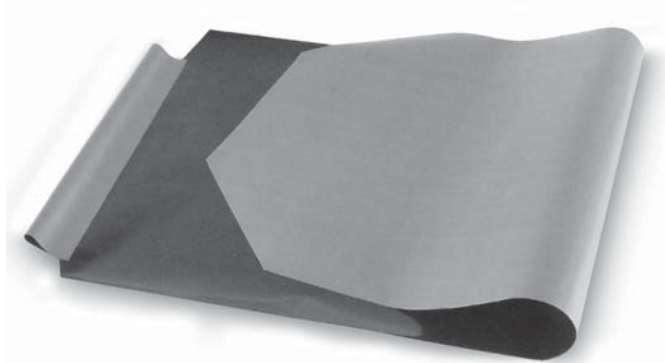
Teflon Release Material Sheet - 1799303
(one per platen)

Teflon Release Material Rod - 4517008
(one per platen; 3 shown)

Teflon Release Material Clip - 1851301
(one per platen; 3 shown)

ACCESSORIES

Grill Squeegee - 1868201
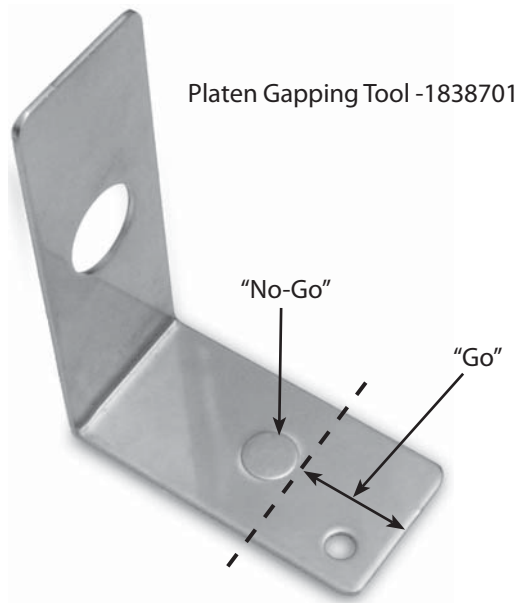
Platen Gapping Tool -1838701

"No-Go"

"Go"
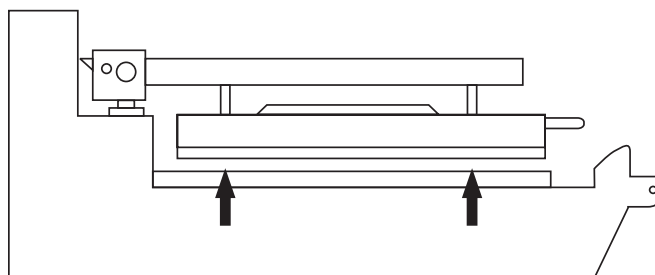
Insert gap tool directly below platen adjusters.

PLATEN ZEROING continued

Lower Front Left

Raise Back Right
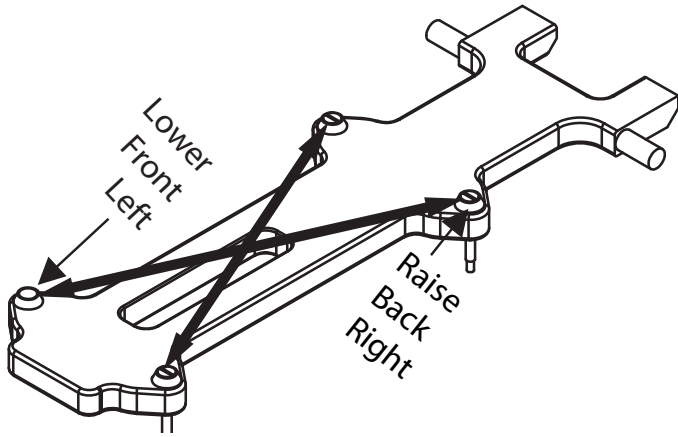
Platen leveling should be done from one corner to the opposite corner. The adjuster nuts should be turned opposite of one another.

Platen Adjusting Tool - 4523323

Use this end to turn all slotted adjuster caps and nuts

Platen Adjuster Cap - 1859102

Platen Adj Lock Nut - 1859103

Shoulder Bolt - 8005401

Platen Adjuster Nut - 1859101

PROGRAMMING

Programming Modes/Menu Sequence:

P PRESS & HOLD FOR 3 SECONDS

`ENTER CODE`

`1` `2` `5` `1` — ENTER 4-DIGIT CODE

`ENTER CODE ****`

`↵`

`PROGRAMMING MODE MENU ITEMS`

`↵`

`MENU ITEMS STANDBY`

⬆️ ⬇️ SCROLL MENU ITEMS

`PRODUCT NAME`

`↵` → `COOK TIME` — 26
`↵` → `UPPER PLATEN Y/N` — 26
`↵` → `UPPER TEMP` — 26
`↵` → `GRILL TEMP` — 26
`↵` → `GAP` — 26
`↵` → `ASSIGN TO KEY` — 27
`↵` → `PRODUCT NAME` — 27

CHANGE SETTINGS ⬆️ ⬇️

System Information

⬆️ → `PROGRAMMING MODE`

`↵` → `RECOVERY TIME UPPER` — 27
`↵` → `RECOVERY TIME LOWER` — 27
`↵` → `GARLAND PART NUMBER` — 27
`↵` → `FLASH NUMBER` — 28
`↵` → `SOFTWARE NUMBER` — 28
`↵` → `DOWNLOAD NUMBER` — 28

ACCEPT/SAVE CHANGES
`↵`

P
P
P TO EXIT

EACH **P** = UP 1 LEVEL (⬆)

PROGRAMMING continued

Press Once   Press Multiple   Display

System Set-up

PROGRAMMING MODE

	Page
TEMP UNITS	28
GAP SETTING DISPLAY UNITS	28
ALARM VOLUME	29
KEY CHIRP	29
PROBE CAL UPPER	29
PROBE CAL GRILL	29
PLATEN SET	30
INSTANT ON TIME	30
CONTOL TYPE	30
EXTENDED TIME	30
GRILL FUNCTION	31
START DELAY	31
ALARM MODE	31
CLEAN MODE	31

CHANGE SETTINGS

PROGRAMMING MODE
RODUCT NAME LIB

	Page
PRODUCT NAME LIB PRODUCT	31
PRODUCT NAME LIB ADD PRODUCT	32
SAVE LIBRARY ADD/MODIFY/CANCEL	32

CHANGE CHARACTER

MOVE CURSOR

LTO 9   CLEAN 0

Service Mode

PROGRAMMING MODE

	Page
SCK ADDRESS	30
LIMIT SWITCH TEST	30
IGNITION TEST	
DISPLAY TEST	

MENU ITEMS IN WHITE ARE FOR MANUFACTURING USE.

CHANGE SETTINGS

ACCEPT/SAVE CHANGES

EACH **P** = UP 1 LEVEL (⬆)

TO EXIT

PROGRAMMING continued

Menu Items...

To Change the Cook Time of a Product:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ⏎ to enter Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ⏎. "MENU ITEMS STANDBY" is displayed.

5. Use ⬆ and ⬇ to choose the desired Menu Item.

6. Press ⏎ to display "(MENU ITEM) COOK TIME XX:XX"

7. Use ⬆ and ⬇ to adjust the cook time.

8. Press ⏎ to save the changes.

9. Press **P** twice to exit.

To Turn Platen, (2-Sided), Cooking On/Off:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ⏎ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ⏎. "MENU ITEMS STANDBY" is displayed.

5. Use ⬆ and ⬇ to choose the desired Menu Item.

6. Press ⏎ twice to display "(MENU ITEM) UPPER PLATEN YES/NO ".

7. Use ⬆ and ⬇ to turn upper platen on or off.

8. Press ⏎ to save the changes.

9. Press **P** twice to exit.

To Change Upper Platen Set Temperature:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ⏎ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ⏎. "MENU ITEMS STANDBY" is displayed.

5. Use ⬆ and ⬇ to choose the desired Menu Item.

6. Press ⏎ three, (3) times to display "(MENU ITEM) UPPER TEMP XXX" displayed in °F or °C.

7. Use ⬆ and ⬇ to change the set temperature to the desired value.

8. Press ⏎ to save the changes.

9. Press **P** twice to exit.

To Change Grill Set Temperature:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ⏎ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ⏎. "MENU ITEMS STANDBY" is displayed.

5. Use ⬆ and ⬇ to choose the desired Menu Item.

6. Press ⏎ four, (4) times to display "(MENU ITEM) GRILL TEMP XXX" displayed in °F or °C.

7. Use ⬆ and ⬇ to change the set temperature to the desired value.

8. Press ⏎ to save the changes.

9. Press **P** twice to exit.

To Change Product Gap Setting:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ⏎ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ⏎. "MENU ITEMS STANDBY" is displayed.

5. Use ⬆ and ⬇ to choose the desired Menu Item.

6. Press ⏎ five, (5) times to display "GAP XXX" displayed in inches or mm.

7. Use ⬆ and ⬇ to change the gap setting to the desired value.

8. Press ⏎ to save the changes.

9. Press **P** twice to exit.

PROGRAMMING continued

To Change Product Button, "Key" Assignment

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ◄┘ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ◄┘. "MENU ITEMS STANDBY" is displayed.

5. Use ▲ and ▼ to choose the desired Menu Item.

6. Press ◄┘ six, (6) times to display "ASSIGN TO KEY (0-9 or NONE)".

7. Use ▲ and ▼ to change the key, (Product Button), assignment, and replace any previous assignments to that key.

8. Press ◄┘ to save the changes.

9. Press **P** twice to exit.

To Change a Product Name:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ◄┘ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ◄┘. "MENU ITEMS STANDBY" is displayed.

5. Use ▲ and ▼ to choose the desired Menu Item.

6. Press ◄┘ seven, (7) times to display "PRODUCT NAME (CHOSEN ITEM)"

7. Use ▲ and ▼ to cycle through the available product names until the desired name is achieved.

8. Press ◄┘ to save the changes. You will automatically return to "PROGRAMMING MODE MENU ITEMS".

9. Press **P** to exit.

System Info...

To View Recovery Time - Upper Platen:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ◄┘ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ▲ one, (1) time to display "PROGRAMMING MODE SYSTEM INFO."

5. Press ◄┘ to view the upper recovery time. "RECOVERY UPPER XXXX" is displayed.

6. Press **P** to return to "PROGRAMMING MODE SYSTEM INFO".

7. Press **P** to exit.

To View Recovery Time - Grill:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ◄┘ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ▲ one, (1) time to display "PROGRAMMING MODE SYSTEM INFO."

5. Press ◄┘ two, (2), times to view the grill recovery time. "RECOVERY GRILL XXXX" is displayed.

6. Press **P** to return to "PROGRAMMING MODE SYSTEM INFO".

7. Press **P** to exit.

To View the Garland Part Number:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press ◄┘ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press ▲ one, (1) time to display "PROGRAMMING MODE SYSTEM INFO."

5. Press ◄┘ three, (3), times to view the Garland Part Number for the grill. "GARLAND PART # X…X" is displayed. (number varies by grill).

6. Press **P** to return to "PROGRAMMING MODE SYSTEM INFO".

7. Press **P** to exit.

PROGRAMMING continued

To View the Flash Number:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** one, (1) time to display "PROGRAMMING MODE SYSTEM INFO."

5. Press **↵** four, (4), times to view the Flash Number. "FLASH NUMBER X…X" is displayed. (Flash number varies by grill).

6. Press **P** to return to "PROGRAMMING MODE SYSTEM INFO".

7. Press **P** to exit.

To View the Software Number:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** one, (1) time to display "PROGRAMMING MODE SYSTEM INFO."

5. Press **↵** five, (5), times to view the Software Number. "SOFTWARE NUMBER X…X" is displayed. (number varies by grill).

6. Press **P** to return to "PROGRAMMING MODE SYSTEM INFO".

7. Press **P** to exit.

To View the Download Number:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** one, (1) time to display "PROGRAMMING MODE SYSTEM INFO."

5. Press **↵** six, (6), times to view the Download Number. "DOWNLOAD NUMBER X…X" is displayed. (Download number varies by grill).

6. Press **P** to return to "PROGRAMMING MODE SYSTEM INFO".

7. Press **P** to exit.

System Setup

To Change temperature Units, (°F or °C):

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **↵** to enter system setup. "TEMP DISPLAY FAHRENHEIT (or CELSIUS)" is displayed.

6. Press **↓** to change the temperature units to either Fahrenheit or Celsius.

7. Press **↵** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE SYSTEM SETUP"

9. Press **P** again to exit.

To Change Gap Setting Display Units:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **↵** two, (2), times. "GAP SETTING DISPLAY INCHES (or MILLIMETERS)" is displayed.

6. Press **↓** to change the Gap Setting Display units to either Inches or Millimeters.

7. Press **↵** to save the changes.

PROGRAMMING continued

8. Press **P** to return to "PROGRAMMING MODE SYSTEM SETUP"

9. Press **P** again to exit.

To Change the Alarm Volume:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **↵** three, (3), times. "ALARM VOLUME LOW (or HIGH)" is displayed.

6. Use **↑** or **↓** to change the Alarm Volume to either Low or High.

7. Press **↵** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE SYSTEM SETUP"

9. Press **P** again to exit.

To Change the Key Chirp:

To turn key chirp on or off in programing mode only.

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **↵** four, (4), times. "KEY CHIRP ON (or OFF" is displayed.

6. Use **↑** or **↓** to change the key chirp to either ON or OFF.

7. Press **↵** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE SYSTEM SETUP"

9. Press **P** again to exit.

To Change Probe Calibration - Upper:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **↵** five, (5), times. "PROBE CAL – UPPER XXXF" is displayed.

6. Use **↑** or **↓** to change the Probe Calibration to the correct temperature measured with a pyrometer.* SEE CALIBRATION REQUIREMENTS and CALIBRATION section.

7. Press **↵** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE SYSTEM SETUP"

9. Press **P** again to exit.

To Change Probe Calibration - Grill:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **↵** six, (6), times. "PROBE CAL – GRILL XXXF" is displayed.

6. Use **↑** or **↓** to change the Probe Calibration to the correct temperature measured with a pyrometer.* SEE CALIBRATION REQUIREMENTS and CALIBRATION Section.

7. Press **↵** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE SYSTEM SETUP"

9. Press **P** again to exit.

*CALIBRATION REQUIREMENTS
The control software will beep to the user when it is appropriate to calibrate. The control will allow calibration provided the following conditions are met:

PROGRAMMING continued

- Temperature is currently falling from a detected peak of 360°F or higher.
- Temperature is falling and has fallen 2°F from a detected peak that is within the 350-360°F range. (i.e. calibration would be allowed at 355°F if the achieved peak temperature was 357°F)
- Temperature is rising through the 350-360°F range as a result of a heat on pulse of less than 30 seconds.

To Change Platen Set:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **↵** seven, (7) times. "PLATEN SET +/- XX" is displayed. (numbers will vary by grill)

6. Use **↑** and **↓** to change the Platen Set to the correct value.

7. Press **↵** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE MENU ITEMS"

9. Press **P** again to exit.

To Change Instant-On Time:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **↵** eight, (8) times. "INSTANT ON TIME XX:XX" is displayed. (numbers will vary by grill).

6. Use **↑** and **↓** to change the Instant on Time to the desired value.

7. Press **↵** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE MENU ITEMS"

9. Press **P** again to exit.

To Change Control Type:

Note: this must be verified if the control is changed, match the new control to the grill.

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **↵** nine, (9) times. "CONTROL TYPE ELECTRIC (or GAS)" is displayed. (type varies by grill).

6. Use **↑** and **↓** to change Control Type to match the design of the grill.

7. Press **↵** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE MENU ITEMS"

9. Press **P** again to exit.

To Turn Extended Time On/Off:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **↵** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **↵** ten, (10) times. "EXTENDED TIME NO (or YES)" is displayed.

6. Use **↑** and **↓** to turn Extended Time on or off.

7. Press **↵** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE MENU ITEMS"

PROGRAMMING continued

9. Press **P** again to exit.

To Change the Grill Function:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **⏎** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **⏎** eleven, (11) times. "FUNCTION CLAMSHELL (or FLAT)" is displayed.

6. Use **↑** and **↓** to toggle between Flat mode and Clamshell mode.

7. Press **⏎** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE MENU ITEMS"

9. Press **P** again to exit.

To Change the Start Delay:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **⏎** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **⏎** twelve, (12) times. "START DELAY YES (or NO)" is displayed.

6. Use **↑** and **↓** to turn Start Delay on or off.

7. If Start Delay is On (YES), press **⏎** to display "DELAY TIME XX:XX".

8. Use **↑** and **↓** to set the Delay Time to the desired value.

9. Press **⏎** to save the changes.

10. Press **P** to return to "PROGRAMMING MODE MENU ITEMS"

11. Press **P** again to exit.

To Change the Alarm Mode:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **⏎** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **⏎** thirteen, (13) times. "ALARM MODE AUTO (or MANUAL)" is displayed.

6. Use **↑** and **↓** to change the Alarm Mode to either Auto or Manual.

7. Press **⏎** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE MENU ITEMS"

9. Press **P** again to exit.

To Turn Clean Mode On/Off:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press **⏎** to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press **↑** two, (2) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

5. Press **⏎** fourteen, (14) times. "CLEAN MODE YES (or NO)" is displayed.

6. Use **↑** and **↓** to turn Clean Mode On or Off.

7. Press **⏎** to save the changes.

8. Press **P** to return to "PROGRAMMING MODE MENU ITEMS"

9. Press **P** again to exit.

To Add a Product Name in Library:

1. Press and hold **P** for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press 🔲 to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press 🔼 three, (3) times. "PROGRAMMING MODE PROD NAME LIB" is displayed.

5. Press 🔲 . "PROD NAME LIB" is displayed.

6. Press 🌡 . "PROD NAME LIB" will be displayed on the top line, with a flashing cursor on the bottom line.

7. Use 🔼 and 🔽 to change the character, (A-Z, 1-9, <space>, and hyphen are available). Use 🔳 and 🔳 to move the cursor position.

8. Press 🔲 to save the new product name. "SAVE LIBRARY ADD" is displayed.

9. Press 🔲 to save. "PROGRAMMING MODE PROD NAME LIB" is displayed.

10. Press 🅿 to exit.

To Modify a Product Name in Library:

1. Press and hold 🅿 for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press 🔲 to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press 🔼 three, (3) times. "PROGRAMMING MODE PROD NAME LIB" is displayed.

5. Press 🔲 . "PROD NAME LIB" is displayed.

6. Use 🔼 and 🔽 to select Product Name to be modified.

7. Press 🌡 . The first character in the Product Name will start flashing.

8. Use 🔼 and 🔽 to change the character, (A-Z, 1-9, <space>, and hyphen are available). Use 🔳 and 🔳 to move the cursor position.

9. Press 🔲 . "SAVE LIBRARY ADD" is displayed.

10. Press 🔼 . "SAVE LIBRARY MODIFY" is displayed.

11. Press 🔲 to save. "PROGRAMMING MODE PROD NAME LIB" is displayed.

12. Press 🅿 to exit.

Service Mode

To Change SCK Address:

1. Press and hold 🅿 for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press 🔲 to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press 🔼 three, (3) times. "PROGRAMMING MODE SERVICE MODE" is displayed.

5. Press 🔲 one, (1), time. "Address XX" is displayed.

6. Use 🔼 and 🔽 to change to the desired SCK Address.

7. Press 🔲 to save the changes.

8. Press 🅿 to return to "PROGRAMMING MODE SERVICE MODE"

9. Press 🅿 again to exit.

To Perform Limit Switch Test:

1. Press and hold 🅿 for three, (3) seconds. "ENTER CODE" is displayed.

2. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

3. Press 🔲 to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

4. Press 🔼 three, (3) times. "PROGRAMMING MODE SERVICE MODE" is displayed.

5. Press 🔲 two, (2), times. "PLATEN" (along with the position of each switch), is displayed.

6. Use 🔼 and 🔽 to move the platen up and down. Check for correct switch operation:

Correct Switch Operation:

Platen Up - U (Closed) L (Open)

Platen Down - U (Open) L (Closed)

7. Press 🅿 to return to "PROGRAMMING MODE SERVICE MODE".

8. Press 🅿 again to exit.

CALIBRATION

Bi-Weekly Calibration:

Tools: Digital Pyrometer with Surface Probe

Warning: PERSONAL INJURY FROM BURNS MAY RESULT WHEN COMING IN CONTACT WITH HOT COOKING SURFACES.

NOTE: Calibration of grills is done with release material sheets installed.

NOTE: CALIBRATION REQUIREMENTS
The control software will beep to the user when it is appropriate to calibrate. The control will allow calibration provided the following conditions are met:
- **Temperature is currently falling from a detected peak of 360°F or higher.**
- **Temperature is falling and has fallen 2°F from a detected peak that is within the 350-360°F range. (i.e. calibration would be allowed at 355°F if the achieved peak temperature was 357°F)**
- **Temperature is rising through the 350-360°F range as a result of a heat on pulse of less than 30 seconds.**

To Calibrate:

1. The upper platens and lower grill plate should be at operating temperatures to perform this calibration procedure.

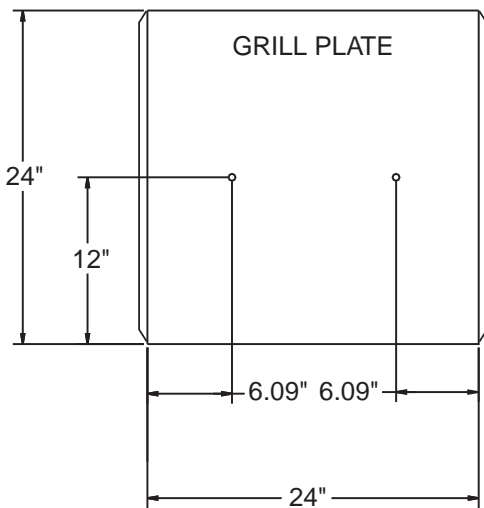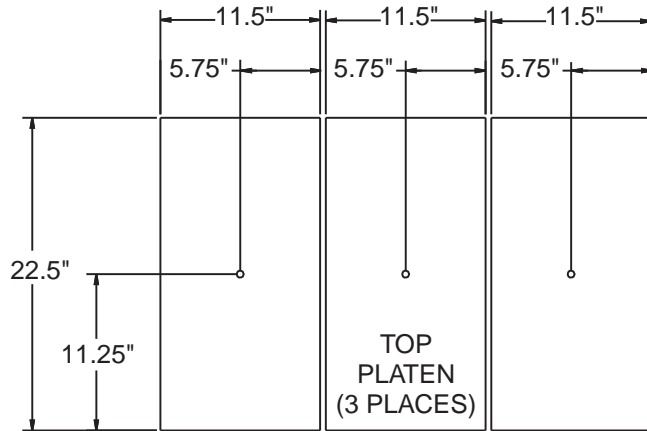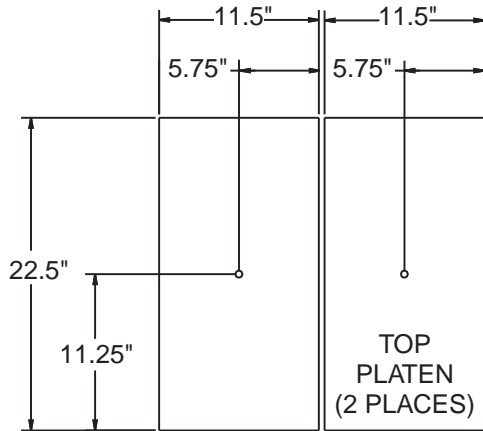   Turn on the Master Switch and press 🔘 to enter cooking mode.

2. Press ⬆ or ⬇ to select a "CLAM" operation and allow the grill to reach the set temperature and stabilize, (approximately 30 minutes).

3. Press and hold 🅿 for three, (3) seconds. "ENTER CODE" is displayed.

4. Using the Product buttons, 0-9 enter the code, (1251). "ENTER CODE **** " is displayed.

5. Press ↵ to enter the Programming Mode. "PROGRAMMING MODE MENU ITEMS" is displayed.

6. Press ⬇ three, (3) times. "PROGRAMMING MODE SYSTEM SETUP" is displayed.

7. Press ↵ four, (4) times. "PROBE CAL – UPPER XXXF" is displayed.

8. Place the surface probe of the digital pyrometer directly on the probe location, (see diagram on following page).

9. Allow at least 5 seconds for the pyrometer to respond and stabilize. Note the temperature on the pyrometer.

10. If the temperature on the grill control display does not match the temperature on the pyrometer, adjust the temperature on the grill control accordingly using the ⬆ and ⬇ buttons.

11. Press ↵ . "PROBE CAL – GRILL XXXF" is displayed.

12. Repeat steps 8 - 10.

13. Press ↵ to save the changes.

14. Press 🅿 to return to "PROGRAMMING MODE SYSTEM SETUP"

15. Press 🅿 again to exit.
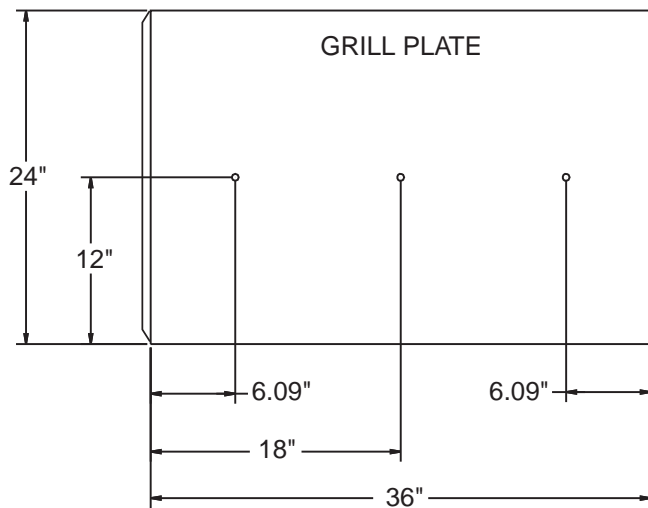
16. Repeat steps 1 - 15 at each control.

CALIBRATION continued

Probe Locations:

The grill's thermocouple probes are located on each section of the lower grill plate in the center of the cooking zone as shown in the diagram below. Each upper platen has one thermocouple probe in the center.
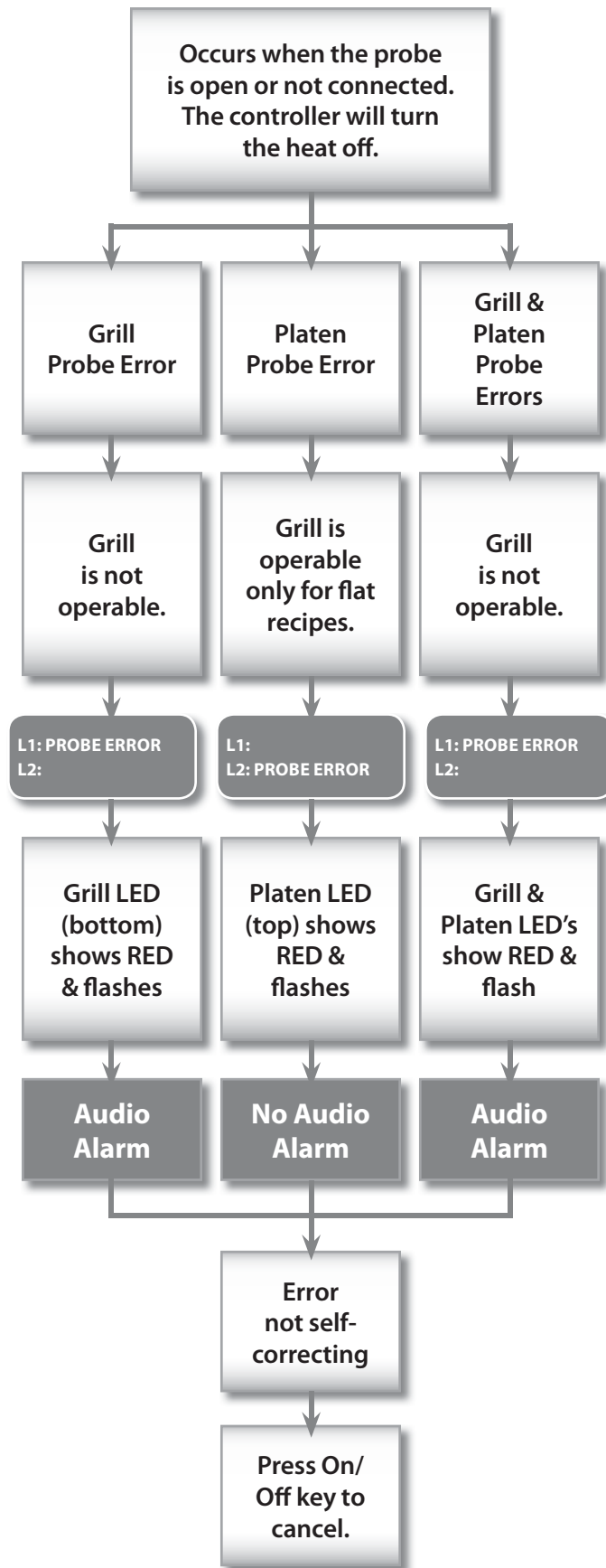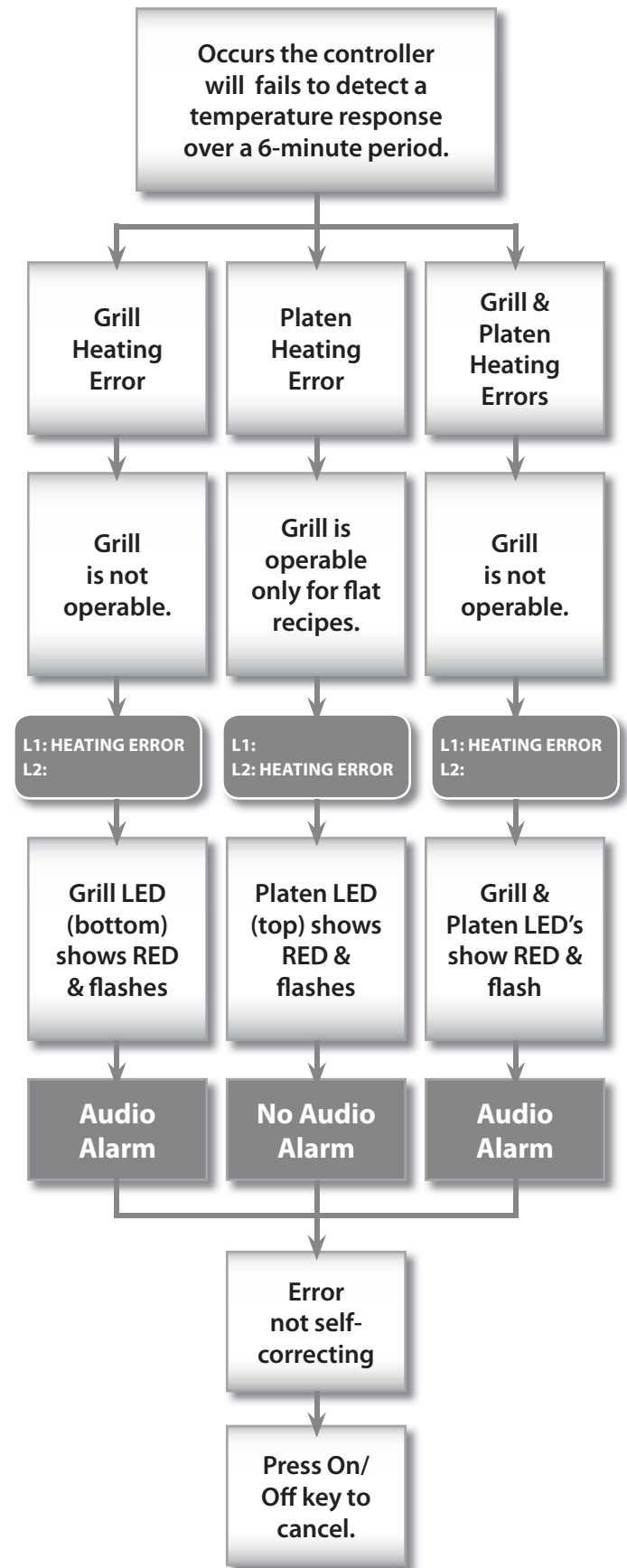

MODEL XG24
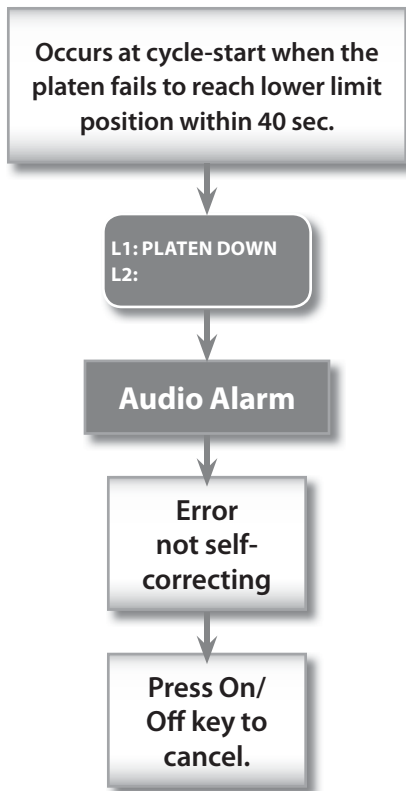
MODEL XG36

ERROR LOGIC & TROUBLESHOOTING

Probe Error

Occurs when the probe is open or not connected. The controller will turn the heat off.

Grill Probe Error	Platen Probe Error	Grill & Platen Probe Errors
Grill is not operable.	Grill is operable only for flat recipes.	Grill is not operable.
L1: PROBE ERROR L2:	L1: L2: PROBE ERROR	L1: PROBE ERROR L2:
Grill LED (bottom) shows RED & flashes	Platen LED (top) shows RED & flashes	Grill & Platen LED's show RED & flash
Audio Alarm	No Audio Alarm	Audio Alarm

Error not self-correcting

Press On/Off key to cancel.

Heating Error

Occurs the controller will fails to detect a temperature response over a 6-minute period.

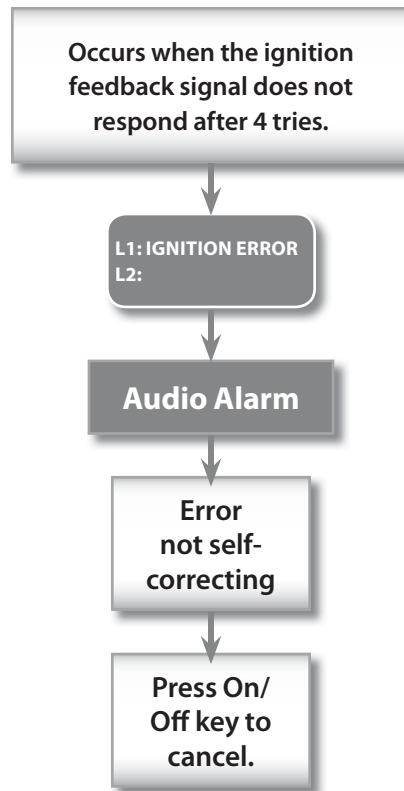| Grill Heating Error	Platen Heating Error	Grill & Platen Heating Errors
Grill is not operable.	Grill is operable only for flat recipes.	Grill is not operable.
L1: HEATING ERROR L2:	L1: L2: HEATING ERROR	L1: HEATING ERROR L2:
Grill LED (bottom) shows RED & flashes	Platen LED (top) shows RED & flashes	Grill & Platen LED's show RED & flash
Audio Alarm	No Audio Alarm	Audio Alarm

Error not self-correcting

Press On/Off key to cancel.

ERROR LOGIC & TROUBLESHOOTING continued

Platen Down Error

Occurs at cycle-start when the platen fails to reach lower limit position within 40 sec.

↓

L1: PLATEN DOWN
L2:

↓

Audio Alarm

↓

Error not self-correcting

↓

Press On/ Off key to cancel.

Gas Ignition Error

Occurs when the ignition feedback signal does not respond after 4 tries.

↓

L1: IGNITION ERROR
L2:

↓

Audio Alarm

↓

Error not self-correcting

↓

Press On/ Off key to cancel.

Motor Overcurrent Error

Occurs when current to the motor exceeds 4.8 amps, typically because platen movement has encountered mechanical resistance

↓

L1: MOTOR
L2: OVERCURRENT

↓

Audio Alarm

↓

Error not self-correcting

↓

Press Raise Button to cancel.

Platen Up Error

Occurs at cycle-end when the platen fails to reach upper limit position within 40 sec.

↓

L1: PLATEN UP
L2:

↓

Audio Alarm

↓

Error not self-correcting

↓

Press On/ Off key to cancel.

COMM Error

Occurs when communication fails between the main control and the motor speed controller.

↓

L1: COMM ERROR
L2:

↓

Audio Alarm

↓

Error not self-correcting

↓

Press On/ Off key to cancel.

Motor Error

Occurs when the platen is in normal up or down motion between limits, but fails to generate 5 encoder counts in any 1-second interval.

↓

L1: MOTOR
L2: ERROR

↓

Audio Alarm

↓

Recycle Main Power Switch
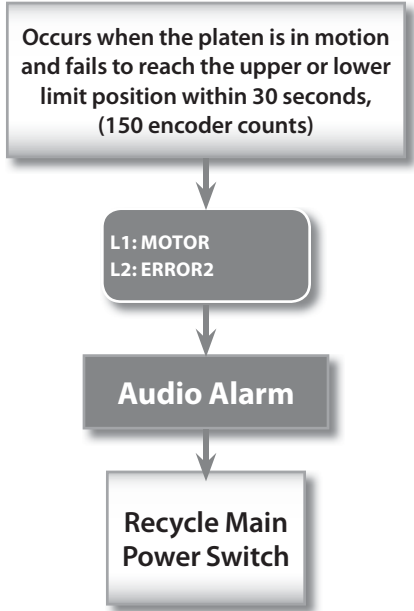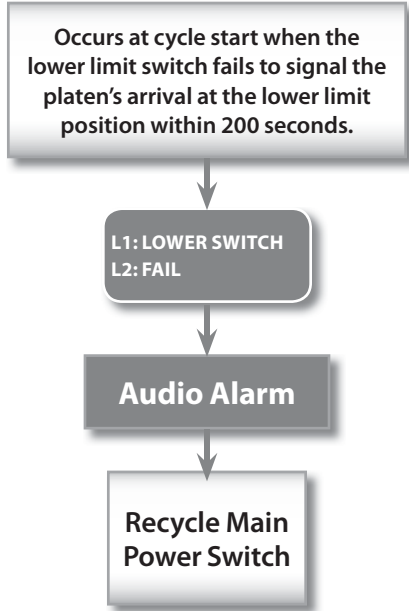
ERROR LOGIC & TROUBLESHOOTING continued

Motor Error2

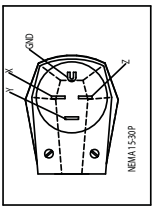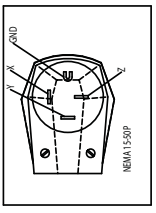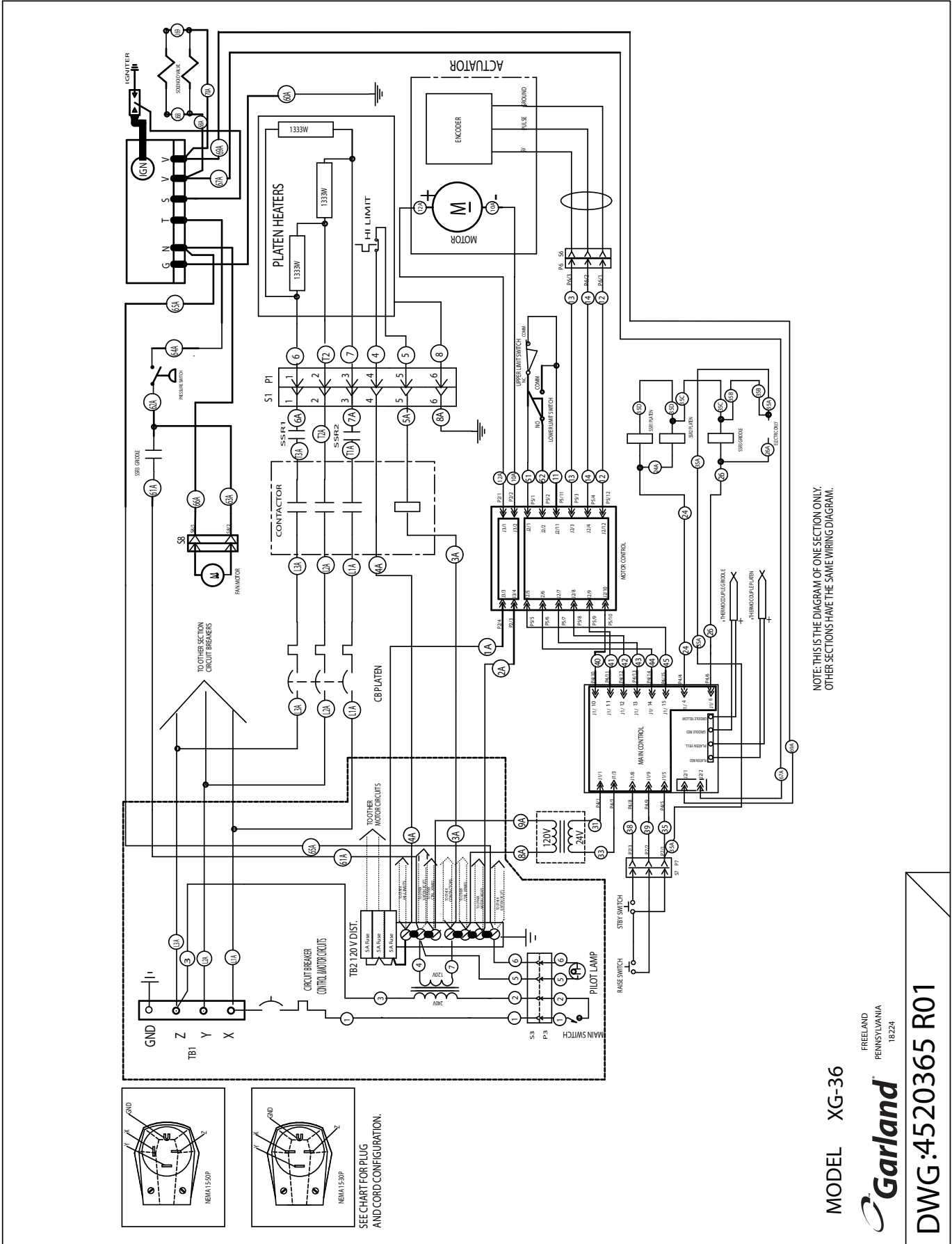Occurs when the platen is in motion and fails to reach the upper or lower limit position within 30 seconds, (150 encoder counts)

↓

L1: MOTOR
L2: ERROR2

↓

Audio Alarm

↓

Recycle Main
Power Switch

Lower Switch Error

Occurs at cycle start when the lower limit switch fails to signal the platen's arrival at the lower limit position within 200 seconds.

↓

L1: LOWER SWITCH
L2: FAIL

↓

Audio Alarm

↓

Recycle Main
Power Switch

Upper Switch Error

Appears in code,
but is never set.

↓

L1: UPPER SWITCH
L2: FAIL

↓

Audio Alarm

↓

Recycle Main
Power Switch

WIRING DIAGRAM

MODEL XG-36

Garland FREELAND
PENNSYLVANIA
18224

DWG:4520365 R01

NOTE: THIS IS THE DIAGRAM OF ONE SECTION ONLY.
OTHER SECTIONS HAVE THE SAME WIRING DIAGRAM.

SEE CHART FOR PLUG
AND CORD CONFIGURATION.

NEMA 15-50P

NEMA 15-30P

WIRING DIAGRAM

Xpress Grill Cord and Plug Configuration

P/N	Plug Type	Cord Gauge Supplied	NEMA Plug	Voltage (3ph Delta)	Maximum Current	Minimum Cord Gauge
4525505		4-6AWG	15-50P	208	37	4-6AWG
				240	32	4-8AWG
4525508		4-10AWG	15-30P	208	25	4-10AWG
				240	22	4-10AWG

LOADING KW PER PHASE / NOMINAL AMPS PER LINE

MODEL	TOTAL KW LOAD	208/220/240 3PH X-N	X-Y	X-Z	Y-Z	208V 3PH DELTA X	Y	Z	220V 3PH DELTA X	Y	Z	240V 3PH DELTA X	Y	Z
XG36	12.99		4.00	4.99	4.00	37.43	33.30	37.43	35.38	31.49	35.38	32.43	28.90	32.43
XG-36-2 L/R	8.66		2.66	3.33	2.66	24.93	22.14	24.93	23.57	20.94	23.57	21.61	19.19	21.61
XG-36-1 L/C/R	4.33		1.33	1.66	1.33	12.46	11.07	12.46	11.78	10.47	11.78	10.80	9.59	10.80
XG-36-F	1.0			1.0	1.0	4.16		4.16	3.9		3.9	3.6		3.6

Garland

Xpress grill